

# MENÚ CENA

## DINNER MENU

### ENTRADAS - STARTERS

#### Ensalada de Nuestra Huerta \$6.00

##### Garden Salad

Rúcula, espinaca, lechugas mixtas, cebolla morada, rábano, remolacha, zanahoria, pepino, tomate, aderezo de culantro.

*Arugula, spinach, mixed lettuces, red onion, radish, beetroot, carrot, cucumber, tomato, cilantro dressing.*

#### Ensalada Quinoa Tropical \$8.00

##### Tropical Quinoa Salad

Lechuga, rúcula, piña deshidratada, quinoa, tomate cherry, chíá, aguacate, pepino, aderezo maracuyá.

*Lettuce, arugula, dehydrated pineapple, quinoa, cherry tomato, chia seeds, avocado, cucumber, passion fruit dressing.*

#### Crema de Tomate \$8.00

Hecha en casa con ingredientes 100% naturales, tomate, cebolla, zanahoria, aceite oliva, pan.

*Homemade with 100% natural ingredients, tomato, onion, carrot, olive oil, bread.*

#### Olla de Carne \$12.00

##### Traditional Beef Soup

Hecha con costilla de res, camote, yuca, elote, papa, zanahoria, cebolla, chayote, cocinados en caldo de servida con arroz blanco.

*Made with beef rib, sweet potato, cassava, corn, potato, carrot, chayote, in beef broth, served with white rice.*

#### Ceviche

Pescado // Fish \$12.00  
Camarón // Shrimp \$13.00  
Mixto // Mixed \$13.00

Trocitos de tilapia o camarones marinados en jugo delimón, chile dulce, cebolla, cilantro, aguacate, acompañado de patacones.

*Tilapia fillet or shrimp marinated with lemon juice, sweet peppers, onions, cilantro, avocado, served with fried plantains*

#### Gallo de Chorizo \$8.00

Chorizo criollo tico, repollo rallado y pico gallo, tortillas de maíz.

*Creole chorizo tico, grated cabbage and pico rooster, corn tortillas.*

### CARNES - MEATS

#### Churrasco \$28.00

##### New York Steak

350g gramos de corte de res con su grasa, servido con papas fritas y vegetales a la parrilla, chimichurri

*Steak 350 g with its own fat, served with French fries and grilled vegetables, chimichurri*

#### Ribeye \$32.50

Tierno corte de 350 g obtenido de la parte superior de las costillas, mantequilla, servido con papas fritas y vegetales

*Tender cut weight 350 g obtained from the top of the ribs, butter, served with fries and grilled vegetables.*

#### Tomahawk \$67.00

Tierno corte de 700 g – 850 g con hueso obtenido de la parte superior de las costillas, aceite oliva, ajo, mantequilla.

*700 g – 850 g tender cut with bone obtained from the top of the ribs, olive oil, garlic, butter.*

#### Costilla de Cerdo BBQ \$22.00

##### BBQ Pork Ribs

Tierna costilla de cerdo cocida en salsa barbacoa, servido con papas fritas.

*Tender pork rib cooked in barbecue sauce, served with french fries.*

## POLLO - CHICKEN

### Pollo Mozzarella **\$14.00**

#### Chicken Mozzarella

Filete de pechuga, tomate, queso mozzarella, salsa pizzaola, puré de papa, vegetales salteados  
*Chicken breast fillet, tomato, mozzarella cheese, pizzaola sauce, mashed potatoes, sautéed vegetables*

### Pollo a la Parrilla **\$14.00**

#### Grilled Chicken

Pechuga de pollo a la parrilla, acompañado de arroz de coliflor con palmito, brócoli y tomate cherry salteados.  
*Grilled chicken breast, served with cauliflower rice with heart of palm, broccoli and sautéed cherry tomatoes.*

## PESCADO - FISH

### Filete de Pescado Ajillo **\$18.00**

#### Fish Fillet

Ajo, tomate, zucchini, gajos de limón, aguacate y rúcula  
Garlic, tomato, zucchini, lemon wedges, avocado and arugula.

### Pescado Entero **\$18.00**

#### Fried Whole Fish

Tilapia entera frita, acompañada de repollo, pico gallo, gajos de limón y patacones.  
Whole fried tilapia, served by cabbage, pico gallo, lemon wedges and fried green plantains

## PASTAS - PASTAS

### Pasta de la Casa

#### House Pasta

Pollo // Chicken **\$13.00**

Res // Beef **\$18.00**

Pasta de maíz, con la proteína de su elección, cebolla, ajo, tomate Cherry, mantequilla, salsa blanca o tomate, tostada de pan de mantequilla ajo.  
*Corn pasta, your choice of protein, onion, garlic, cherry tomato, butter, white or tomato sauce, toasted bread with garlic butter.*

### Penne Hongos **\$13.00**

#### Penne with Mushrooms

Pasta penne de maíz, con hongos, cebolla, ajo, zucchini, tomate cherry, mantequilla, salsa de tomate casera, tostada de pan con mantequilla y ajo.  
*Penne corn pasta, mushrooms, onion, garlic, zucchini, cherry tomato, butter, homemade tomato sauce, toasted garlic butter bread.*

### Penne Camarones **\$18.00**

#### Penne with Shrimp

Pasta Penne de maíz, camarones salteados, hongos, ajo, cebolla, mantequilla, tomate cherry, albahaca, salsa blanca o tomate  
*Penne corn paste, sauteed shrimp, fungi, garlic, onion, butter, Cherry tomato, basil. Tomato or white sauce*

### Penne Albóndigas Vegano **\$21.00**

#### Penne & Vegan Meatballs

Pasta penne a base de maíz, hongos, cebolla, aceite oliva, ajo, albóndigas de guisantes, salsa casera tomate, albahaca.  
*Corn-based penne pasta, mushrooms, onion, olive oil, garlic, pea meatballs, homemade tomato sauce, basil.*

## BOCADILLOS - SNACKS

### Hamburguesa Guanacasteca \$19.00

#### Guanacaste Burger

Pan brioche, torta res 200g, jamón, queso de la finca, hongos, cebolla caramelizada, tocineta, lechuga, tomate, palitos de yuca.

*Brioche bread, 200g beef patty, ham, homemade cheese, mushrooms, caramelized onion, bacon, lettuce, tomato, fried cassava sticks.*

### Hamburguesa Chorreras \$15.00

#### "Chorreras" Burger

Torta de res o filet de pollo, queso pepperjack, salsa Sriracha, tocineta crispy, aguacate, tomate, lechuga, zucchini, tomate a la parrilla, sin pan.

*Beef patty or chicken fillet, pepperjack cheese, sriracha sauce, crispy bacon, avocado, tomato, lettuce leaves, zucchini, grilled tomatoes, without bread,*

### Hamburguesa Vegana \$23.00

#### Vegan Burger

Pan vegano libre de gluten, torta de guisantes, hongos, aguacate, lechuga, tomate, cebolla caramelizada, salsa casera de tomate, papas fritas.

*Vegan gluten-free bread, pea cake, mushrooms, avocado, lettuce, tomato, caramelized onion, homemade tomato sauce, French fried.*

### Fajitas

Pollo // Chicken \$14.00

Res // Beef \$17.00

Vegetariana // Vegetarian \$13.00

Su proteína de elección salteada con chile dulce y cebolla, sobre tortilla de maíz, servidos con frijol molido, salsa de aguacate y jalapeños.

*Pan fried protein of your choice, with onion and sweet peppers, served over corn tortillas, served with ground beans, avocado sauce and grated dry cheese..*

## ARROZ & PASTA - RICE & PASTA

### Arroz con Pollo // Camarones

Pollo // Chicken \$12.00

Camarones // Shrimp \$14.00

Tradicional plato de Costa Rica a base de arroz mezclado y salteados con la proteína elegida, servido con frijoles molidos, ensalada criolla y papas fritas.

*Traditional Costa Rican dish. Rice mixed & sautéed with your selected protein, served with ground beans, cabbage salad and French fries*

### Arroz de Coliflor

Pollo // Chicken \$12.00

Camarones // Shrimp \$14.00

Vegetariano // Vegetarian \$12.00

Coliflor, cebolla, chile dulce, vainicas, cilantro, aguacate y ensalada.

*Cauliflower, onion, sweet pepper, green beans, cilantro, avocado and salad.*

### Palmito & Hongos \$17.00

#### Heart of Palm & Mushrooms

Tiras de palmito, hongos, tomate cherry, salsa blanca, brocoli, aceite oliva, ajo, cebolla.

*Heart of palm strips, mushrooms, cherry tomato, white sauce, broccoli, olive oil, garlic, onion.*

# MENÚ PIZZAS

## PIZZA MENU

### **Pizza Tomate & Queso** \$15.00

*Tomato & Cheese Pizza*

Queso, salsa de tomate, rodajas de tomate.

*Cheese, tomato sauce, tomato slices*

### **Pizza Jamón**

*Ham Pizza*

\$16.00

Queso, salsa tomate, jamón.

*Cheese, tomato sauce, ham.*

### **Pizza Jamón y Hongos** \$16.00

*Ham and Mushrooms Pizza*

Queso, salsa tomate, jamón & hongos.

*Cheese, tomato sauce, ham & mushrooms.*

### **Pizza Pepperoni** \$16.00

*Pepperoni Pizza*

Queso, salsa tomate, pepperoni.

*Thin pasta, cheese, sauce & pepperoni.*

### **Pizza Pepperoni & Hongos** \$16.00

*Pepperoni & Mushrooms Pizza*

Queso, salsa de tomate, pepperoni & hongos.

*Cheese, tomato sauce, pepperoni & mushrooms.*

### **Pizza Hawaiana** \$15.00

*Hawaiian Pizza*

Queso, salsa, jamón & piña.

*Cheese, sauce, ham & pineapple.*

### **Pizza Vegetariana** \$14.00

*Vegetarian Pizza*

Queso, salsa, cebolla, tomate, aguacate, hongos & chile dulce.

*Cheese, sauce, onion, tomato, avocado, mushrooms & sweet pepper.*

### **Pizza Queso** \$13.00

*Cheese Pizza*

Queso & salsa.

*Cheese & sauce.*

### **Pizza Suprema** \$16.00

*Supreme Pizza*

Queso, salsa, jamón, pepperoni, salame, cebolla,

chile dulce & hongos.

*Cheese, sauce, ham, pepperoni, salami,*

*onion, sweet pepper & mushrooms.*

### **Pizza Vegana** \$22.00

*Vegan Pizza*

Rúcula, aguacate, hongos, cebolla, chile,

queso vegano tipo mozzarella. Arugula,

*avocado, mushrooms, onion, sweet pepper,*

*vegan mozzarella cheese.*

\* Pizza de pasta delgada hecha en casa, a base de harinas libre de gluten.

\* *Thin homemade pizza dough, based on gluten-free flour.*

# BEBIDAS - DRINKS

## SUAVES // SOFT DRINKS

AGUA GRANDE 1.5 l	\$6.50
AGUA 600 ml	\$3.50
AGUA DE MANATIAL	
PURIFICADA	\$5.00
PURIFICADA & GASIFICADA	\$6.00
AGUA SAN PELLEGRINO 750	\$12.50
GASEOSAS / SODAS 12 oz	\$3.50
GASEOSAS / SODAS 600 ml	\$4.00
Coca cola, Zero, Fanta, 7up, Grapefruit, Ginger Ale, Club Soda	
POWERADE	\$5.50
LIMONADA HIERBABUENA	\$4.00
TÉ FRÍO DE CASA / ICED TEA	\$4.00
Té negro natural, jugo de limón	

## BATIDOS // SMOOTHIES

WATER SMOOTHIES	\$4.00
Pregunte por frutas de temporada Ask for our seasonal fruit choices	
MILK SMOOTHIES	\$5.00
Pregunte por frutas de temporada Ask for our seasonal fruit choices	
JUGOS NATURALES	\$4.00
Pregunte por los jugos del día Ask for our available juices	

## CERVEZA // BEER

NACIONAL	
Pilsen, Imperial	\$5.00
Bavaria	\$7.00
CORONA	\$7.50
DAURA DAMM GLUTEN FREE	\$10.00
ARTESANALES / CRAFT	\$10.00
<b>GUANABEER BREWERY</b>	
HONEY BLONDE GUANACA	
IPA GUANA RED	
<b>NUMU BREWERY</b>	
IPA CHOROTEGA	
SAISON SABANERA	
KÖLSCH LIBERIANA	